



CFA Today

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MWR Phone Numbers:

CFA Service Line 833-2005
ACS 833-2852
Arts & Crafts 833-2940
Bowling Center 833-2849
Eagle's Nest 833-5555
Gas Light Snack Bar 833-4446
South Towne Grill 833-4789
Outdoor Shop 833-3129
Fitness Center 833-2159
Vending Hot Line 833-2727
Recycling 843-7192

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Bowling Center
Hours! (Page 3)**

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Cinco de Mayo Celebration!

by Colleen Gordon & Pictures by Richard Trujillo

Early Saturday morning, May 3, found the Eagle's Nest (club) buzzing with MWR and military personnel, busily putting the last touches on the Cinco de Mayo celebration. Preparations headed up by Morale, Welfare, and Recreation (MWR) with help from the military had been in the planning stages for several months. The aroma of roasted pig penetrated the air as the dinner, consisting of roasted pig, tacos, tamales, corn, beef, and pork tortillas, red and green chili, Pozole and sweet-breads were being prepared.

A family event just for the military had been planned from 1:00 PM to 3:00 PM. There were balloon clowns, a display of



The Maruichi even play in the kitchen!

military vehicles, Hum-V rides, and all kinds of children's games including their favorite, breaking the piñata. The party concluded with an early Cinco de Mayo dinner.

At 5:00 PM, civilians, along with more military, were

arriving for the main dinner. After enjoying a wonderful Mexican spread of food and delicacies, the children's games began, supervised by Melody Bowers from CFA. Youngsters played Tic Tac

(continued on page 2)

TEAD/DCD at Toana Vista in Wendover

by Ray Romero

Community Recreation held their first golf tournament of the year on Friday, May 2, 2003 at Wendover's Toana Vista Golf Course. We had a total of 108 golfers participate in this annual event with the following results:

First Place— Score of 60
Randy Davies
Dunk Campbell
Joe Lopez
Ray Romero

Second Place— Score of 62 (won tie-breaker)
Scott Montgomery
Leland Buckingham
Adam Smart
Scott Monsen

Third Place— Score of 62
Harry Olson
Dee Sloan
Ed Riveria
Greg Karabatsos

Fourth Place— Score of 63
Mike Smith
Sonny Smith
Rick Smith
Wayne Anderton
(continued on page 3)

Cinco de Mayo—Continued

Toe Toss, miniature basketball hoop shoot, ring toss and to top it all off, again, the most preferred activity was breaking the piñatas. There were prizes and all kinds of goodies flying everywhere.

The Salsa Contest, under the direction of Rebecca Trujillo was in full gear by 6:00 PM. Winners were judged by a panel of six judges with Steven Martinez, taking first place, Sergeant Bill Klaas second place, and Cicely Trujillo third place. Sergeant Bill Klaas also took the “People’s Choice Award,” which was judged by guests at the event. “Klaas’ salsa with green and red chili was some of the best I’ve tasted, it was really authentic and more of a Mexican salsa,” commented one of the patrons. The Salsa Contest was followed by crazy and fun adult games conducted by Donna Lillie.

“Los Dons,” a Maruichi Band, the highlight of the evening, visited tables and serenaded the guests. They even sang Happy Birthday to First Sgt Brown who was celebrating his 40th birthday. He said, “This is a birthday I will never forget!” Buddy and Brenda Smith presented him with a homemade cake.

Later in the evening, Dave Vallejos Band, “Pursanger,” culminated the affair with toe-tapping festive music. Guests had a wonderful time. Many danced late into the night.



How many men does it take to cut up a pig?



The Balloon Clown entertains the children.



Sergeant Bill Klaas takes the “People’s Choice Award.”



Umm, good—Salsa Contest

OUTDOOR/TTR SHOP

by Lita McLemore

Summer Outing? Come to Gazebo Park

Are you planning a wedding reception in June, a family reunion, a child's birthday party, or a company picnic? Consider having your outdoor gathering at Gazebo Park this year! Gazebo Park is situated in a beautiful, shady setting and offers many amenities for your use, such as two large gas grills, picnic tables, a sanded volleyball area, access to toilet facilities, and of course, a pretty white gazebo. Gazebo Park is surrounded by huge, shady cottonwoods in a quiet location with plenty of paved parking available. For those of your party who would like to do something a little more active, there is a golfing range directly across the street from the park where they could fine-tune their driving skills. Use the park for the low price of

\$20 for the entire day. Call 833-3129 today to book your reservation. (We do require customers to clean the park after use and to make a minimal deposit at the time of reservation.)

Life Has Gotten Too Boring? Learn to Rollerblade!

Have you wanted to learn a new exciting way to exercise, but don't want to commit to paying high prices for new equipment? Come by the Outdoor Shop and rent a pair of in-line skates for the extremely low price of \$5 per day or \$6 for the entire weekend! You can use in-line skates on any safe, paved surface and in many of the new city parks. Come to the Outdoor Shop today and rent a pair of skates for yourself, or your youngsters. We have a large variety of sizes!

Wow The Kids at Your Party With a Snow Cone Machine

If you are planning to throw a party this summer and are looking for something to energize the kids,

consider renting a snow cone or cotton candy machine and be the hit of the neighborhood. You can rent either machine for only \$25.00 per day from the Outdoor Shop. Snow cone machines are very popular at summer events, especially during the hot months. (It is also a great way to help keep everyone hydrated in the withering heat.) Reserve a machine for your function today!



Gazebo Park

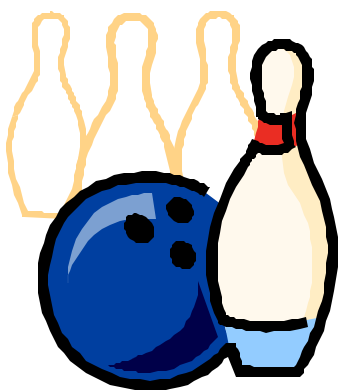
Call: 833-2849

Bowling Center

New Hours:

Mon	Bowl 6 —11 PM
Tue	League Play Only
Wed	Available parties
Thur	Available parties
Fri	Bowl 6—11 PM
Sat	Available parties
Sun	Closed

Call: 833-2849



(Continued Toana Vista from page 1)

Fifth Place with a Score of 64

Ray Dewsnap
Shane Dewsnap
Marcie Dewsnap
Glen Fortin

Closest to Hole No. 2

Male – Rex Broadbent 3' 10"
Female – Lisa Martinez 16' 2"

Closest to Hole No. 8

Male – Dunk Campbell 7' 3"
Female – Dona Jones 38' 6"

Closest to Hole No. 13

Male – Harry Olson 8"

Closest to Hole No. 16

Male – Bart Sagers 15' 8"

Longest Putt Hole No. 9

Male – Lee Mattsson 26' 9"
Female – Jennifer Jones 14' 2"

Longest Drive Hole No. 18

Male – Jay Weyland
Female – Lorraine Outzen

At the conclusion, drawings were held for various prizes. George Brown was the lucky recipient of the 19" color TV.

We would like to thank everyone who played and look forward to seeing you at our next tournament scheduled for Friday, June 13, 2003 at the Stansbury Park Golf Course. Call 833-3189 to sign your team up!!!



FAMILY SUPPORT SERVICES



Stay Safe and Healthy While on Vacation

Early one morning, Tracy, a Michigan healthcare worker and mother, drove off to begin her Florida vacation. “It was still dark outside, and we were in a hurry,” she says. Her three children and all their luggage were loaded in. Suddenly, the piled luggage tipped over onto the 5-year-old in the back seat. Her child ended up with a broken arm. On the next vacation, Tracy says, “We won’t be in such a rush.”

Vacations often bring on their own set of hazards and challenges—from bug bites to overheated cars to hotel robberies. These tips should help you return from a trip with only happy memories.

Prepare Yourself Before You Go

Here are some points to consider before you leave.

Plan ahead. Get maps and plan your route. Know how to get around in the area you’re traveling and what areas you should avoid. Call the state department of transportation to confirm road construction or detours. Make hotel/motel reservations well in advance, and confirm them just before you leave.

Set rules for the kids. Many family vacation veterans give their kids a few basic, easy-to-remember rules, such as “Keep Mom or Dad in sight.” When Wisconsin sales manager Tim Kent vacations with his two daughters, he reminds them to “Buckle up” and “Beware of strangers.”

Pack light. “Don’t take anything on a trip that can’t be replaced or that you just can’t live without,” suggests Stephanie Faul of the AAA Foundation for Traffic Safety. And according to Jim Solomon of the National Safety Council, “Luggage placed in the vehicle’s passenger area can become flying missiles during sudden braking.”

Get the car ready. Get a tune-up, and check tires, fluid levels, brakes, hoses and belts. Make sure you have a working jack and spare tire, and know how to use them.

Pack an emergency kit. In addition to first-aid items, take an auto kit with wrenches, screwdrivers, flashlight, fuses, fire extinguisher, jumper cables and reflectors. Also have backup telephone numbers in case you can’t fix your vehicle.

Make your house look lived-in. When you leave, put timers on lights. Park a car in the driveway, and ask neighbors to pick up mail and cut the lawn.

Do the paperwork. Make a list of credit-card, traveler’s-check and driver’s-license numbers, and put the list in a safe spot. Put luggage tags on bags; use only your first initial and last name, and use a business address if possible. Leave an itinerary that includes phone numbers with a friend or neighbor.

Take a car phone. If you don’t have a car phone, consider renting one to use in an emergency. Make sure you can charge it in the car so that you don’t wind up with a dead battery. Pull over to make all calls.

You’re On Your Way!

The rules of safe driving shouldn’t be suspended just because you’re on vacation. Buckle up, observe speed limits, and don’t drink and drive. Here are some more rules for the road.

Be sure everyone is buckled up. As the driver, it’s your responsibility to make sure everyone in your vehicle is properly restrained. Children 12 and under are safest when they ride properly buckled up or restrained in a child safety seat in the back seat. Drive defensively, and don’t force yourself to

drive until you drop. According to the AAA Foundation for Traffic Safety, about 50 percent of fatal highway crashes involve drowsy drivers. Take a break every two hours.

Keep headlights on day and night. This makes it easier for other drivers to see you.

Lock the car. When you leave the car, put valuables in the trunk, or keep them covered.

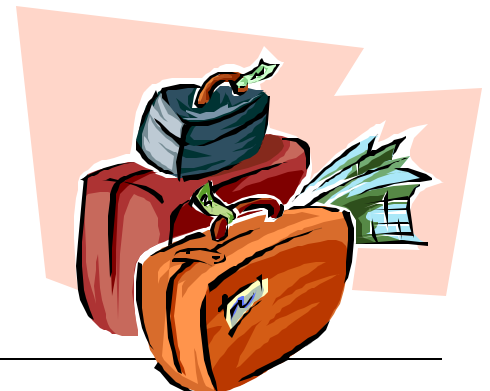
Car problems? Pull off the road. If you have car trouble, pull off the road as far as possible, turn on emergency flashers, and set up flares or reflectors. Stay off the roadway and keep passengers away from the vehicle.

Tips for While You’re There

Since tourists are tempting targets for thieves, try not to look like out-of-towners. Know where you’re going. And, says the AAA Foundation’s Stephanie Faul, “Lost drivers are dangerous drivers because they’re likely to slow down at every intersection to read a sign.”

Familiarize yourself with your surroundings. Know where fire exits and escape routes are from your hotel room in case of a fire.

Keep your valuables safe. Put valuables in the hotel safe, and don’t leave money or credit cards in the room when you’re out.



Lock up. Keep doors and windows locked—even when you're in the room. Also, don't tell others your room number.

Look before you open the door. Use the peephole in the door to identify delivery people or maintenance workers. Don't let anyone in unless you were notified of their arrival. If in doubt, call the front desk to verify before unlocking and opening the door.

Assess childproofing. Not all hotel rooms are kid-ready. Check out "tipsy" lamps and glass items in the bathroom. Bring along socket covers. Also, check your room's water temperature to be sure it won't scald your children.

Stick together. Kids should hold hands in crowds. When at a busy place, such as a beach, designate a meeting place in case someone gets lost.

Watch out for the sun. Whether you're hiking a mountain trail or waiting in line for the roller coaster, protect yourself from the sun. Take along wide-brimmed hats, and put on sunscreen with an SPF of 15 or higher. "Adults usually remember to wear sunscreen, but sometimes they forget that their kids are getting burned," says Stephen Blythe, a family practice physician in Melbourne, Fla.

Park safely. Park in lots that are full of other cars. At night, park in a lighted lot. Check the back seat and under the car before getting in.

Be wise with rental cars. Familiarize yourself with the controls before taking the car out of the rental lot—you don't want to search for radio knobs or light switches while driving in unfamiliar territory. Also, get a car without a rental-company logo on the bumper—it advertises the fact that you're a visitor. Remember, too, that rental car companies usually do not provide an owner's manual.

Finally, don't let your guard down. Be alert to suspicious people. "Don't leave your common sense at home," Blythe says. (Taken from Family Safety & Health magazine.)

ARTS & CRAFT CENTER

by Jan Kofford

Potluck Lunch will be Saturday, June 28, 2003. Bring a favorite dish and enjoy half off all fees for Craft Center Activities! (Does not include framing or any retail activities.)

Hours of Operation:

Sunday—Thursday, 2:00 PM to 8:00 PM
Friday—Saturday, 9:00 AM to 8:00 PM

Schedule for Classes:

Basic Pottery Skills

By appointment

NEW! Spring Painting Classes

Janet Bilbao

Mon & Thurs Open Studio 2:00—8:00 PM

Farrell Bailey & Jvonne Jarvie

Tue, Wed, & Fri 6:00 PM—8:00 PM

Woodworking

Rodger Olsen

No summer classes, will resume in the fall

Schedule for Certification:

Ceramic Technique	Tue 5:30 PM – 7:00 PM
Ceramic Certification	Tue 5:30 PM – 7:00 PM
Wood Shop Certification	Thur 5:30 PM—7:00 PM
Lapidary Certification	Thur 5:30 PM—7:00 PM
Do It Yourself Framing	Individual Appointment



Call 833-2940 for information on painting or framing classes.



June 1st—July 31st

*More Mystery....More Bowling Prizes
More Chances to Win!!!*

Two Grand Prize Resort Vacation
Packages

Other Prizes: Bowling balls, bags,
plush toys,

**Visit TEAD's Lanes for open bowling
Monday & Friday—6:00 PM to 11:00 PM
June 1st—July 31st
to play Mystery Bowl 2
Prizes will be on display**

Come to Lagoon Days



**Fri, June 20, 2003
11:00 AM to 12:00 Midnight**

EAGLE'S NEST

by Shauna Fox

JUNE LUNCH MENU

Monday, June 2, 2003

Fried Chicken

Tuesday, June 3, 2003

Soft Shell Taco Plate—Potato Bar

Wednesday, June 4, 2003

Meat Loaf

Thursday, June 5, 2003

Chef's Choice

Monday, June 9, 2003

Lasagna w/Salad & Garlic Bread

Tuesday, June 10, 2003

Pork Chops

Wednesday, June 11, 2003

**Hot Turkey Sandwiches
w/Potatoes & Gravy**

Thursday, June 12, 2003

Chef's Choice

Monday, June 16, 2003

Halibut Fingers

Tuesday, June 17, 2003

Chicken Fried Steak & Potato Bar

Wednesday, June 18, 2003

Navajo Tacos

Thursday, June 19, 2003

Chef's Choice

Monday, June 23, 2003

Barbecue Country Style Ribs

Tuesday, June 24, 2003

Roast Pork & Potato Bar

Wednesday, June 25, 2003

**Spaghetti & Meat Sauce
w/Salad & Garlic Bread**

Thursday, June 26, 2003

Chef's Choice

Monday, June 30, 2003

Breaded Cod Filets

Red, White'n Blue Salad

1 package (3 oz.) berry blue gelatin

2 cups boiling water, divided

2 1/2 cups cold water, divided

1 cup fresh blueberries

1 envelope unflavored gelatin

1 cup whipping cream

6 tablespoons sugar

2 cups (16 oz.) sour cream

1 teaspoon vanilla extract

1 package (3 oz.) raspberry gelatin

1 cup fresh raspberries

Whipped topping and additional
berries, optional

In a bowl, dissolve berry blue
gelatin in 1 cup boiling water; stir in
1 cup cold water. Add blueberries.

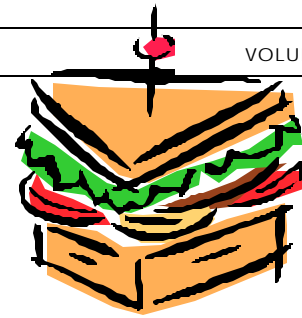
Pour into a 3-qt. serving bowl.

Refrigerate until firm, about 1 hour.

Meanwhile, in a saucepan, sprin-
kle unflavored gelatin over 1/2 cup
cold water; let stand for 1 minute.

Add the cream and sugar; cook and
stir over low heat until gelatin and
sugar are completely dissolved. Cool
to room temperature. Whisk in sour
cream and vanilla. Spoon over the
blue layer. Refrigerate until firm.

In a bowl, dissolve raspberry
gelatin in remaining hot water; stir in
remaining cold water. Add raspber-
ries. Spoon over cream layer. Chill
until set. Garnish with whipped
topping and additional berries if
desired. Yield: 14-16 servings.



Giant Focaccia Sandwich

OAT FOCACCIA:

5 1/2 cups all-purpose flour

1 cup quick-cooking oats

2 packages (1/4 ounce each)

Active dry yeast

2 teaspoons salt

2 1/4 cups water

1/2 cup molasses

1 tablespoon butter

1 egg, lightly beaten

1 tablespoon dried minced onion

1 tablespoon sesame seeds

1 teaspoon garlic salt

SANDWICH FILLING:

6 tablespoons mayonnaise

2 tablespoons prepared mustard

6 to 8 lettuce leaves

3/4 to 1 pound thinly sliced fully cooked
ham

6 to 8 thin slices Swiss or cheddar
cheese

4 slices red onion, separated into rings

1 medium green pepper, sliced

2 medium tomatoes, thinly sliced

In a large mixing bowl, combine the
flour, oats, yeast and salt. In a sauce-
pan, heat water, molasses and butter to
120-130 degrees. Add to dry ingredi-
ents; beat just until moistened. Place in
a greased bowl; turn once to grease top.
Cover and let rise in a warm place until
doubled, about 45 minutes.

Press dough onto a greased 14-in.
pizza pan. Cover and let rise until
doubled, about 30 min. Brush with egg.
Sprinkle with onion, sesame seeds and
garlic salt. Bake at 350 for 30-35
minutes or until golden brown. Remove
to a wire rack to cool.

Split the focaccia in half horizon-
tally; spread mayonnaise and mustard
on cut sides. On bottom half, layer
lettuce, ham, cheese, onion, green
pepper and tomatoes. Replace top half.
Chill until serving. Cut into wedges.
Yield: 12 servings.



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14876 ver. 5

<p>Papa's \$3.99 Special Buy One Large One Topping at \$9⁹⁹ & Receive up to Three Large One Topping Pizzas for just \$3⁹⁹ EACH</p> <p><small>AVAILABLE IN THIN CRUST ORIGINAL CRUST Expires 1/31/13. Offer good for a limited time at participating Papa John's restaurants only. Additional toppings extra. Not valid with any other coupons or discounts. Limited delivery area. Charges may apply. Customer responsible for all applicable taxes.</small></p>	<p>Papa's Family Feast Two Large Two Toppings \$15⁹⁹</p> <p><small>AVAILABLE IN THIN CRUST ORIGINAL CRUST Expires 1/31/13. Offer good for a limited time at participating Papa John's restaurants only. Additional toppings extra. Not valid with any other coupons or discounts. Limited delivery area. Charges may apply. Customer responsible for all applicable taxes.</small></p>
<p>Family Special™ One Large with The Works & One Large Two Toppings \$18⁹⁹</p> <p><small>AVAILABLE IN THIN CRUST ORIGINAL CRUST Expires 1/31/13. Offer good for a limited time at participating Papa John's restaurants only. Additional toppings extra. Not valid with any other coupons or discounts. Limited delivery area. Charges may apply. Customer responsible for all applicable taxes.</small></p>	<p>Papa's Pak With any Pizza Purchase add Breadsticks, Two Cinnapies or Cheesesticks & a Two Liter of Coca-Cola® product for just \$4⁹⁹ MORE</p> <p><small>Expires 1/31/13. Offer good for a limited time at participating Papa John's restaurants only. Additional toppings extra. Not valid with any other coupons or discounts. Limited delivery area. Charges may apply. Customer responsible for all applicable taxes.</small></p>